

The Food Safety Management System of

DIAMALTERIA ITALIANA SRL

at

IT - 25047 DARFO BOARIO TERME (BS) - CORSO LEPETIT 6

has been assessed and determined to comply with the requirements of

FSSC 22000


Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (version 6).

This certificate is applicable for the scope of:

Milling, infusion, saccharification, filtration, vacuum concentration and packing in metal, plastic containers and in bulk of liquid malt extracts. Vacuum drying, milling, sieving and packing in multilayers bags and plastic big bags of crystalized malt extracts. Dilution, atomization, drying, sieving and packing in multilayers bags and plastic big bags of spray malt extracts. Infusion, diastatisation, atomization, drying, sieving and packing in multilayers bags and plastic big bags of hydrolyzed flours. Milling, mixing, sieving and packing in multilayers bags and plastic big bags of malted flours, mixes, improvers and malt extracts in powder supported on malted flours.

Food Chain SubCategory: CIV

Exclusions: Traded goods as semi-finished mix improvers for baking and organic barley malt flour.

Date of the last unannounced audit (*)	29-30/01/2024	
Certificate registration number	19824	
COID	ITA-1-0530-913329	
Certification decision date	11/02/2026	
Initial certification date	27/02/2014	
Issue date	11/02/2026	
Valid until	26/02/2029	

Authorized by



Marco Martinelli
President

(*) At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.

Issued by CERTIQUALITY S.r.l.
Via Gaetano Giardino 4 – 20123 Milan (ITALY) – www.certiquality.it

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc.com.



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